

robot coupe®



R8 • R10 • R10 V.V.
TABLE-TOP CUTTER MIXERS



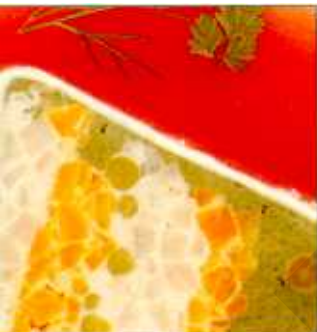
robot coupe®
R 10



robot coupe®
R 8



RESTAURANTS - INSTITUTIONS - DELICATESSENS - CATERERS



R8 TABLE-TOP CUTTER MIXER

- **8 litre cutter bowl** for mincing meat, coarse and fine chopping, herbs and vegetable mousse, grinding, kneading and mixing... in seconds.
- **3.5-litre bowl equipped with two speeds of 1,500 and 3,000 rpm (an exclusive patented ROBOT-COUPÉ feature)** can be used to prepare sauces in no time, and chopped condiments and carry out all types of last-minute preparations.
- Appliance that can be equipped to perform **vacuum processing without requiring any modification.**
- **Transparent lid** allowing constant and easy checking of the progress of processing operations.



- **Perfectly sealed lid with automatic tilting** action so that it can be closed in a single operation.
- **The blade at the bottom of the bowl** is exclusive to ROBOT-COUPÉ, ensuring perfect processing results.
- Machine specially designed for volume liquid processing.
- **Pulse button** for more accurate cutting. Power indication lights.
- Designed to conform to the **strictest hygiene and safety standards.**

*Exclusive
2 cutters in one*



R10 TABLE-TOP CUTTER MIXER

- **11.5 litre stainless steel bowl.**
- Two speeds 1,500 and 3,000 rpm.
- Machine pre-equipped to receive vacuum "sous-vide" kit.
- Machine also available with a **double jacket bowl** to cool, to warm up or to maintain in temperature the processed ingredients depending on the food preparation to be obtained.
- **Perfect lid sealing.** Opening and closing only require one simple operation.
- Lid specially designed with anti-drip system to prevent spillage.
- Additional ingredients can safely be added while processing.
- **New patented blade design** to ensure a perfect result for small or large quantities.



- Machine specially designed for volume liquid processing.
- Power indication lights.
- Pulse button for precision control.
- **A mechanical safety** and a motor brake prevents the machine being used when the cover is not properly locked. Machine stops as soon as the lid is open.
- All electrical parts are water-protected.

*The most
complete
of cutters*





R8 • R10 VACUUM CUTTER MIXER

To use the model R8 or R10 as a vacuum cutter mixer, simply attach the vacuum kit **R-VAC**®, patented by ROBOT COUPE, to the R10 lid and connect to a vacuum pump. The "sous-vide" model is a cutter mainly used to mix, grind and homogenize foods under vacuum this results in higher quality longer lasting end products.

Adjustable blades ensure :

- **thorough mixing**
- **perfect cut**
- **constant quality.**

This vacuum kit, **R-VAC**®, allows liquids to be added while processing.

Vacuum processing allows you to obtain better results by giving :

- **longer shelf life**
- **retention of flavors**
- **fresh presentation** and all naturally without additives.

This "sous-vide" appliance has applications :

- in the **food sector** for foie gras, liver or fish terrine, galantine, white pudding or sausage,
- in **pharmaceutical and cosmetic laboratories** for base preparations with creams, powders...



Machine!



range mixers!

R10 V.V. VARIABLE SPEED

The R10 VARIABLE SPEED is a table-top cutter mixer equipped with an electronic speed variation which allows to **adapt the speed depending on each type of food preparation.**

The machine has different speed controls **from 50 to 3,000 rpm** which gives maximum **versatility of use** and allows a **wide variety of tasks.**

Thanks to the electronic speed variation, there is an **extra facility** whereby any particularly delicate ingredients can be added into the mixture, which is simply not possible with standard cutters (i.e. add slivers of meat to a galantine without any risk of slicing or mix raisins into brioche pastry).

The R10 VARIABLE SPEED is like the R10 **pre-equipped for vacuum** device and can also receive as an option a **double lacket bowl.**

The R10 VARIABLE SPEED has been conceived to have the **same technical advantages than the standard R10.**



robot coupe®

*The specialist
in food preparation:*



**FOOD PROCESSORS
CUTTERS & VEGETABLE SLICERS**



VERTICAL CUTTER MIXERS



**VEGETABLE PREPARATION
MACHINES**



VACUUM CUTTER MIXERS



TABLE-TOP CUTTER MIXERS



**AUTOMATIC
SIEVES-JUICERS**



BLENDER/MIXER

CE mark	CE mark	CE mark
R8	R10	R10 V.V.
<p>Dimensions (in mm) A=540 B=545 C=400 D=305 E= 660. Net weight 36 kg Gross weight 46 kg 380 V/50 Hz - three-phase motor 3 HP - 5 Amp. Other voltages available. Speeds 1500 and 3000 rpm.</p>	<p>Dimensions (in mm) A=570 B=565 C=360 D=325 E= 200 F=235 G=690. Net weight 51 kg Gross weight 63 kg 380 V/50 Hz - three-phase motor 3 HP - 5.7 Amp. Other voltages available. Speeds 1500 and 3000 rpm.</p>	<p>Dimensions (in mm) A=570 B=635 C=375 D=325 E= 200 F=235 G=690. Net weight 52 kg Gross weight 64 kg 220 V/50 Hz - single-phase - 2,5 HP - 12 Amp. Other voltages available. Speeds 50 to 3000 rpm.</p>

We reserve the right to alter at any time
 without notice the technical specifications of this appliance.
 © All rights reserved for all countries by : ROBOT-COUBE S.N.C.

MADE IN FRANCE BY ROBOT-COUBE SNC

Head Office, Export and Marketing Department :

Tel. : 33 (1) 43 98 36 36 - Telefax : 33 (1) 43 74 36 26 -

18, rue Clément Viénot BP 157 - 94305 Vincennes Cedex

Head Office France and Factory : Tel. : 85 58 80 80 - Telefax : 85 57 41 39

12, avenue du Maréchal Leclerc - BP 134 - 71305 Montceau-en-Bourgogne Cedex

Robot-Coupe U.K. Ltd : Tel. : (0181) 232 8171 - Telefax : (0181) 2568 4966

2, Fleming Way, Isleworth, Middlesex TW7 6EU

DISTRIBUTOR